

# Blond by Kaszub

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **21**
- SRM **8.7**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (79.4%)	81 %	4
Grain	Carabelge	0.4 kg (6.3%)	80 %	30
Grain	Biscuit Malt	0.3 kg (4.8%)	79 %	45
Grain	Caraaroma	0.1 kg (1.6%)	78 %	400
Sugar	Candi Sugar, Clear	0.5 kg (7.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Boil	East Kent Goldings	30 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
t58	Ale	Dry	23 g	---